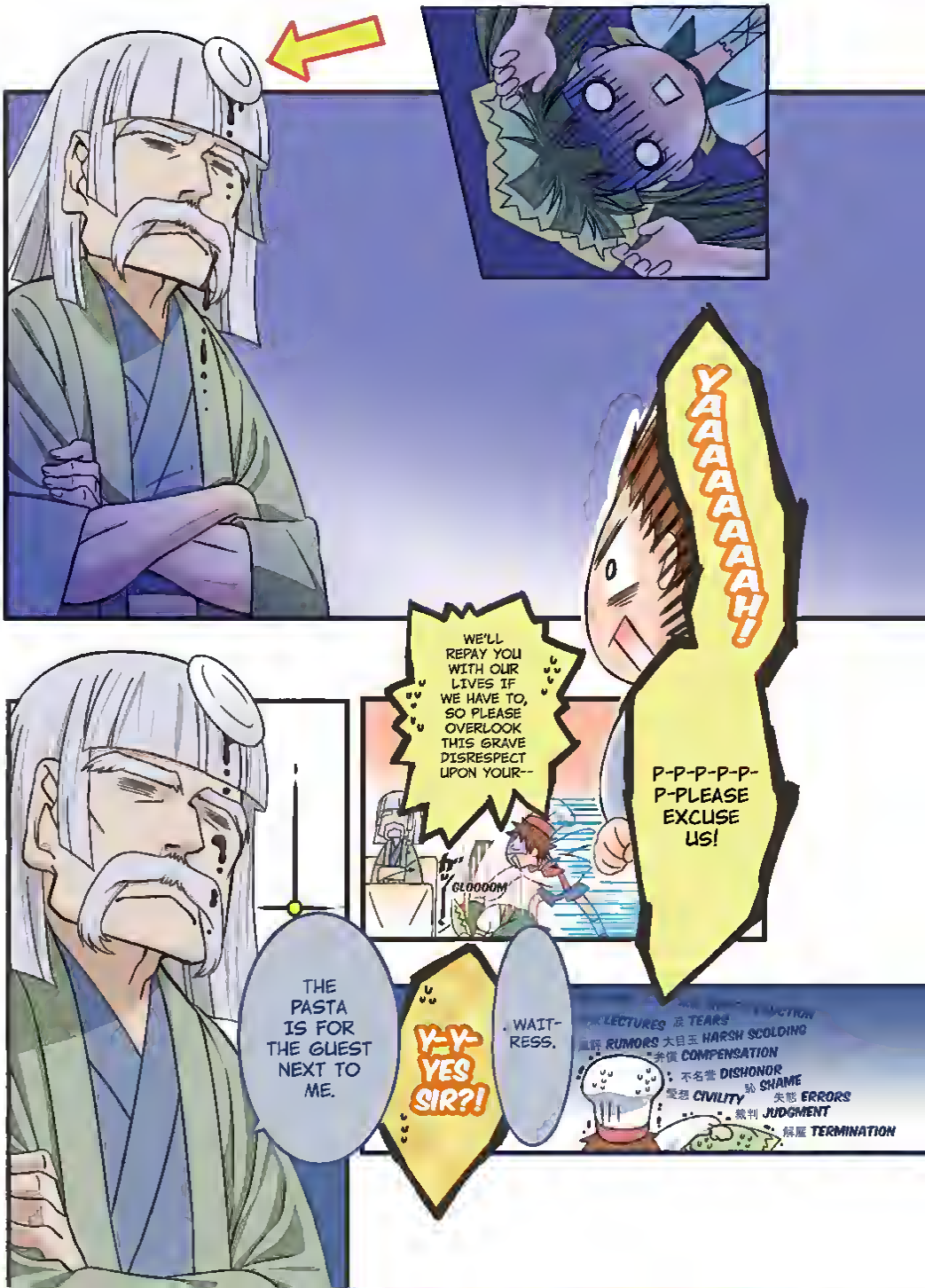
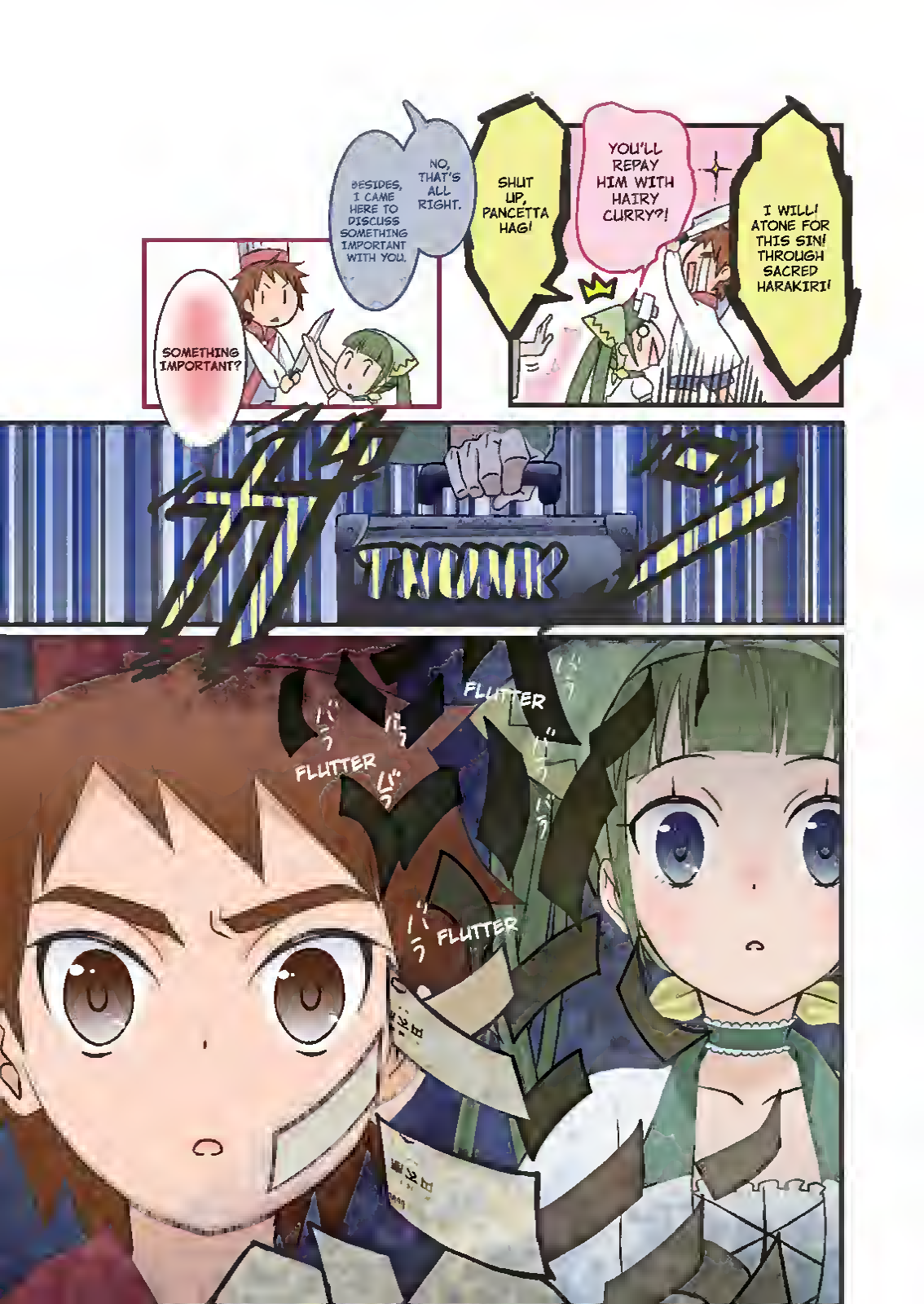
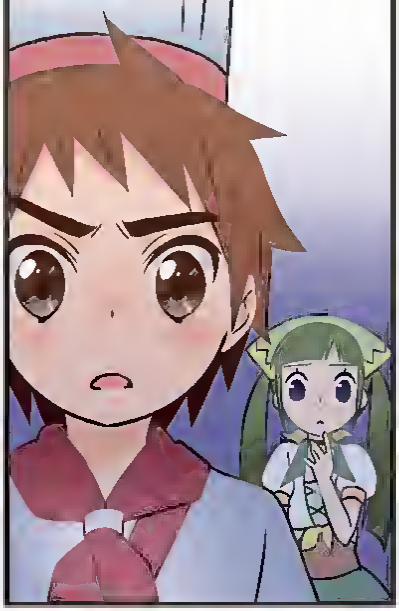
18. BALSAMIC VINEGAR

OH WOW!
IT'S REALLY TRUE! BALSAMIC VINEGAR DOESN'T MIX WITH OLIVE OIL!
IT'S SEPARATED SO PERFECTLY!
GO SERVE THIS WITH THE BREAD.
A-ARE YOU SURE THIS WON'T MIX AS I'M TAKING IT OUT?
OF COURSE NOT! IT'S LIKE WATER AND OIL!
SO THIS GOES WITH THAT GUEST'S TOMATO CREAM PASTA..?
YEAH. IT'S COMPLE-MENTARY.
BREAD... COMPLE-MENTS PASTA?
YEAH. YOU CAN EAT IT TO CLEANSE THE PALATE, OR DIP IT IN PASTA SAUCE.
DON'T TELL ME YOU NEVER KNEW? THIS IS TYPICAL WITH ITALIAN DINING!
SERVING CARBS WITH MORE CARBS...?
THAT'S NOT GOOD FOR THE WOMANLY FIGURE...
KYAH!
SPLASH
ばしゃあ

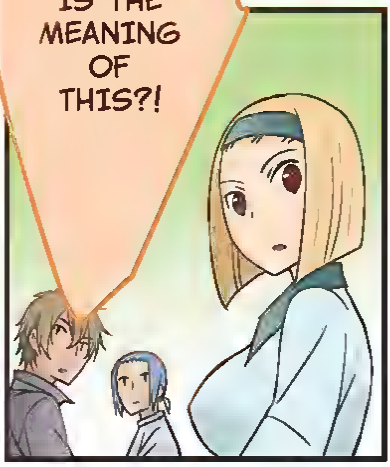

YAAAAAAAH!
P-P-P-P-P-P-P-PLEASE EXCUSE US!
WE'LL REPAY YOU WITH OUR LIVES IF WE HAVE TO, SO PLEASE OVERLOOK THIS GRAVE DISRESPECT UPON YOUR--
GLOOOOM
WAIT-RESS.
Y-Y-YES SIR?!
THE PASTA IS FOR THE GUEST NEXT TO ME.
LECTURES 及 TEARS
RUMORS 大目玉 HARSH SCOLDING
弁償 COMPENSATION
不名誉 DISHONOR
恥 SHAME
愛想 CIVILITY
失態 ERRORS
裁判 JUDGMENT
解雇 TERMINATION

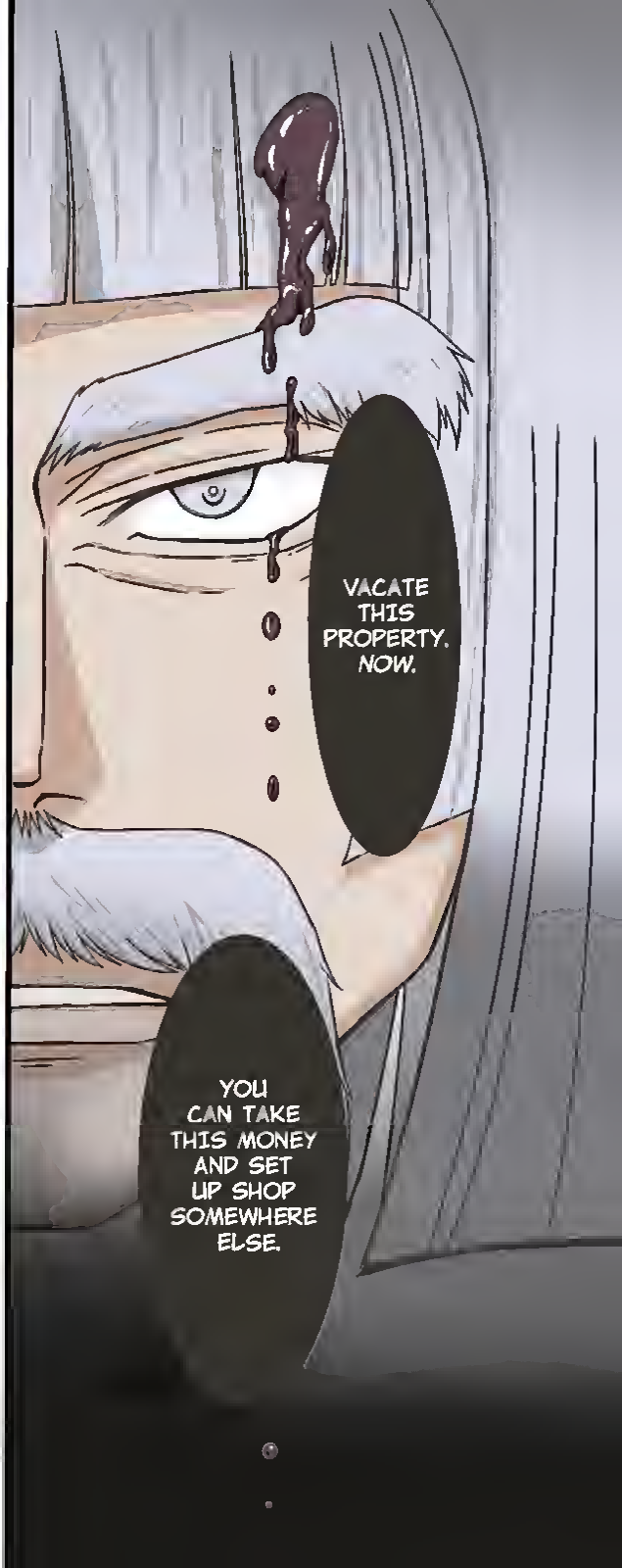

I WILL! ATONE FOR THIS SIN! THROUGH SACRED HARAKIRI!
YOU'LL REPAY HIM WITH HAIRY CURRY?!
SHUT UP, PANCETTA HAG!
NO, THAT'S ALL RIGHT.
BESIDES, I CAME HERE TO DISCUSS SOMETHING IMPORTANT WITH YOU.
SOMETHING IMPORTANT?
THUNK
FLUTTER
FLUTTER
FLUTTER

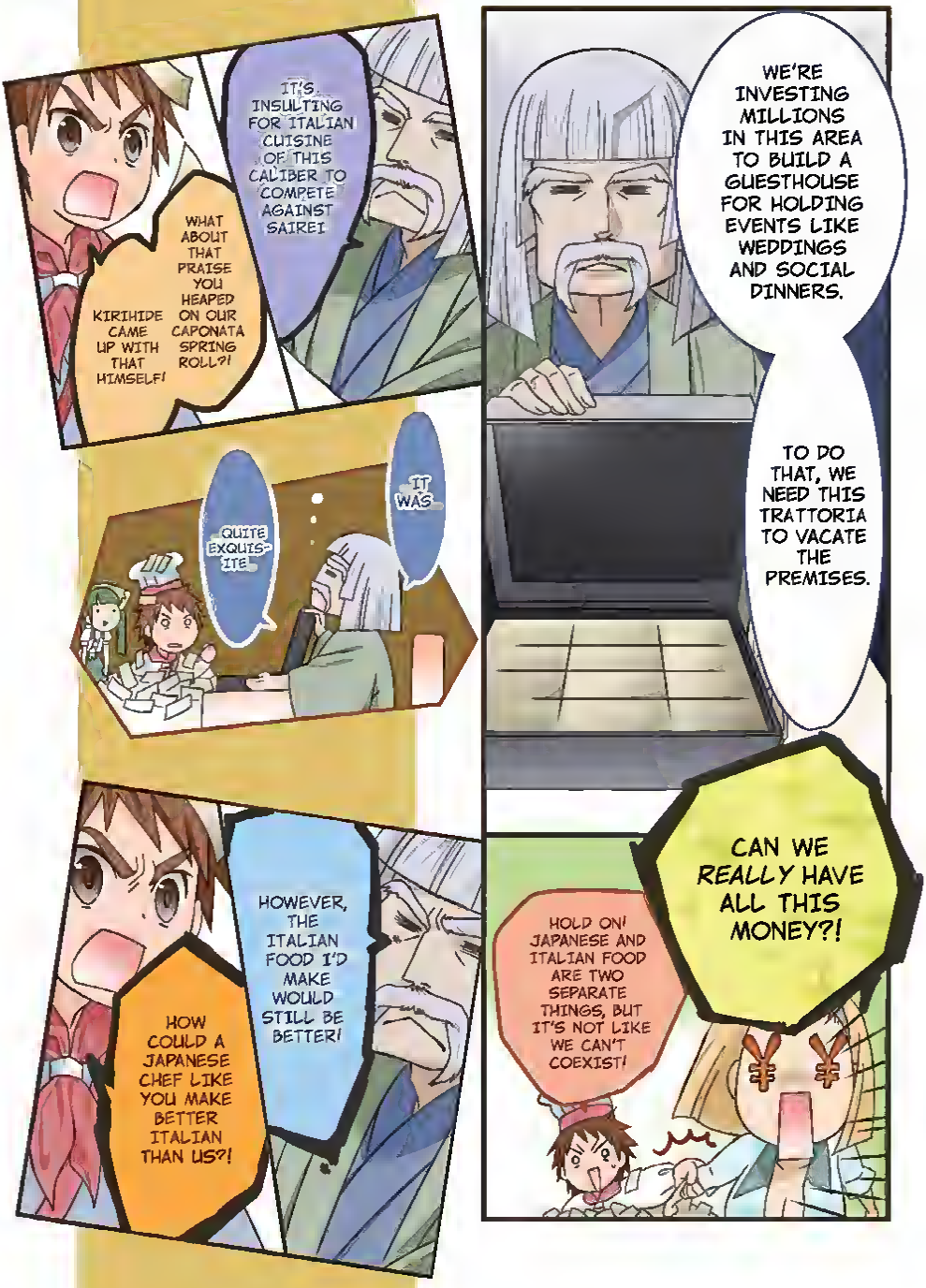


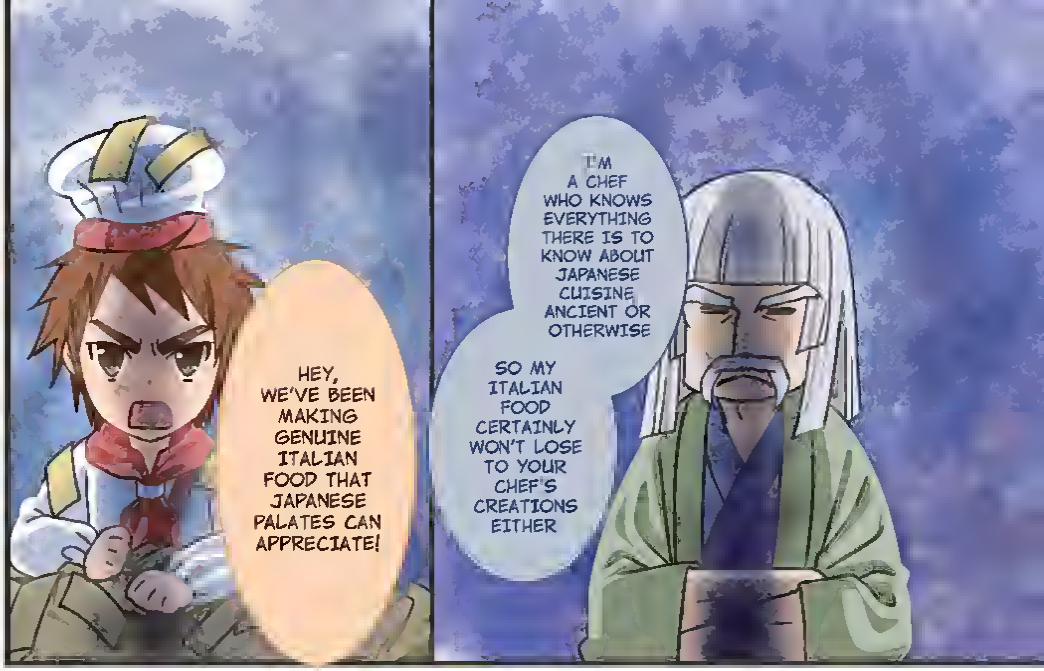
...WHAT THE HELL?

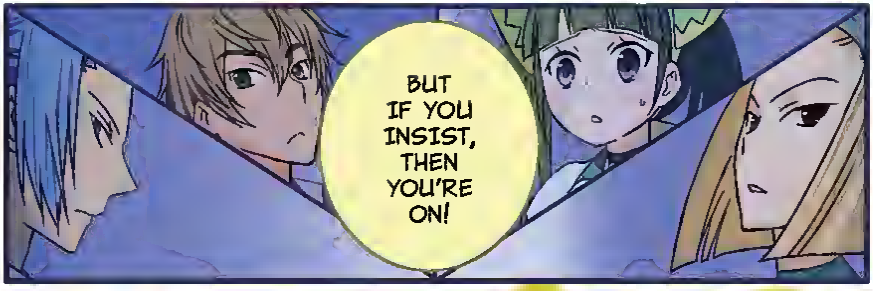
WHAT IS THE MEANING OF THIS?!



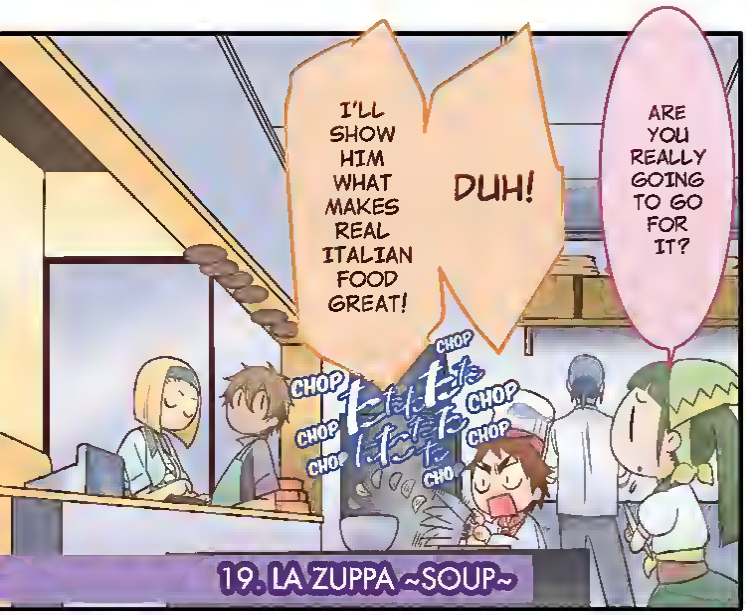



IT'S INSULTING FOR ITALIAN CUISINE OF THIS CALIBER TO COMPETE AGAINST SAIREI
WHAT ABOUT THAT PRAISE YOU HEAPED ON OUR CAPONATA SPRING ROLL?!
KIRIHIDE CAME UP WITH THAT HIMSELF!
IT WAS
QUITE EXQUISITE
WE'RE INVESTING MILLIONS IN THIS AREA TO BUILD A GUESTHOUSE FOR HOLDING EVENTS LIKE WEDDINGS AND SOCIAL DINNERS.
TO DO THAT, WE NEED THIS TRATTORIA TO VACATE THE PREMISES.
CAN WE *REALLY* HAVE ALL THIS MONEY?!
HOLD ON! JAPANESE AND ITALIAN FOOD ARE TWO SEPARATE THINGS, BUT IT'S NOT LIKE WE CAN'T COEXIST!
HOWEVER, THE ITALIAN FOOD I'D MAKE WOULD STILL BE BETTER!
HOW COULD A JAPANESE CHEF LIKE YOU MAKE BETTER ITALIAN THAN US?!

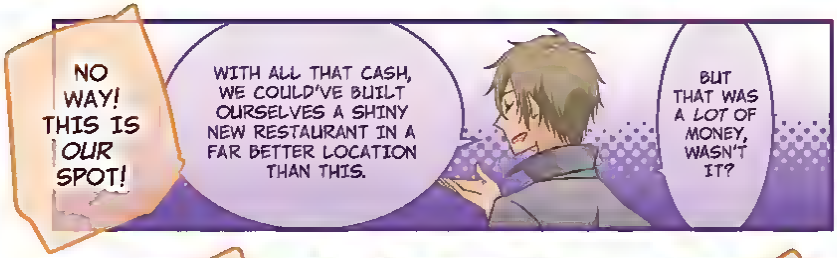

HEY, WE'VE BEEN MAKING GENUINE ITALIAN FOOD THAT JAPANESE PALATES CAN APPRECIATE!
I'M A CHEF WHO KNOWS EVERYTHING THERE IS TO KNOW ABOUT JAPANESE CUISINE ANCIENT OR OTHERWISE
SO MY ITALIAN FOOD CERTAINLY WON'T LOSE TO YOUR CHEF'S CREATIONS EITHER


BUT IF YOU INSIST, THEN YOU'RE ON!

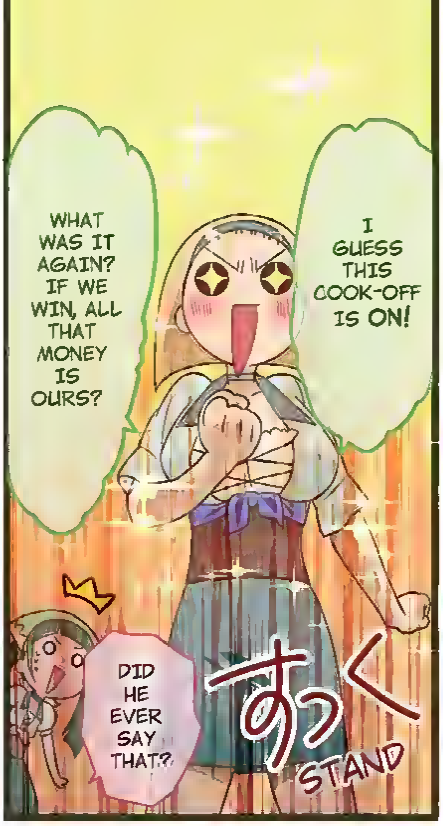
IF OURS ENDS UP ON TOP, THEN YOU GIVE UP ON THE BUYOUT!
IT'S EITHER TRATTORIA FESTA'S OR YOURS!
WE'LL SEE WHOSE ITALIAN CUISINE IS BETTER!

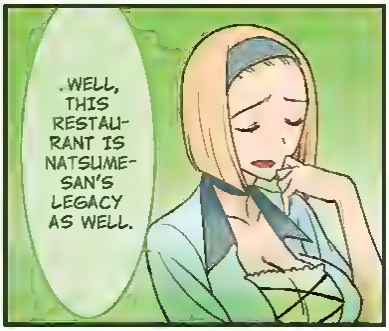

ARE YOU REALLY GOING TO GO FOR IT?
DUH!
I'LL SHOW HIM WHAT MAKES REAL ITALIAN FOOD GREAT!
CHOP
CHOP
CHOP
CHOP
CHOP
CHOP
CHOP
CHOP
19. LA ZUPPA ~SOUP~

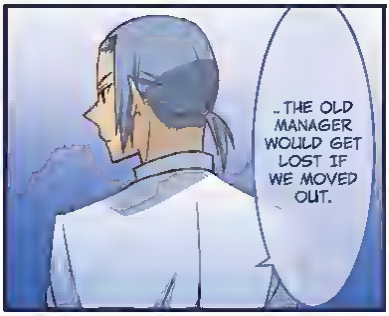
A COOK-OFF OF OUR ITALIAN FOOD AGAINST THE BIG BOSS OF SAIREI...?


NO WAY! THIS IS OUR SPOT!
WITH ALL THAT CASH, WE COULD'VE BUILT OURSELVES A SHINY NEW RESTAURANT IN A FAR BETTER LOCATION THAN THIS.
BUT THAT WAS A LOT OF MONEY, WASN'T IT?

RUNNING A FUN RESTAURANT IS LIKE A FESTIVAL EVERY DAY FOR US, RIGHT?
DON'T YOU ALL THINK SO TOO?
...BUT THIS RESTAURANT IS ALSO LIKE MY HOME TO ME!
SURE, MY HOUSE MAY BE UP-STAIRS.


WHAT WAS IT AGAIN? IF WE WIN, ALL THAT MONEY IS OURS?
I GUESS THIS COOK-OFF IS ON!
DID HE EVER SAY THAT?
すっく
STAND


..WELL, THIS RESTAU-RANT IS NATSUME-SAN'S LEGACY AS WELL.

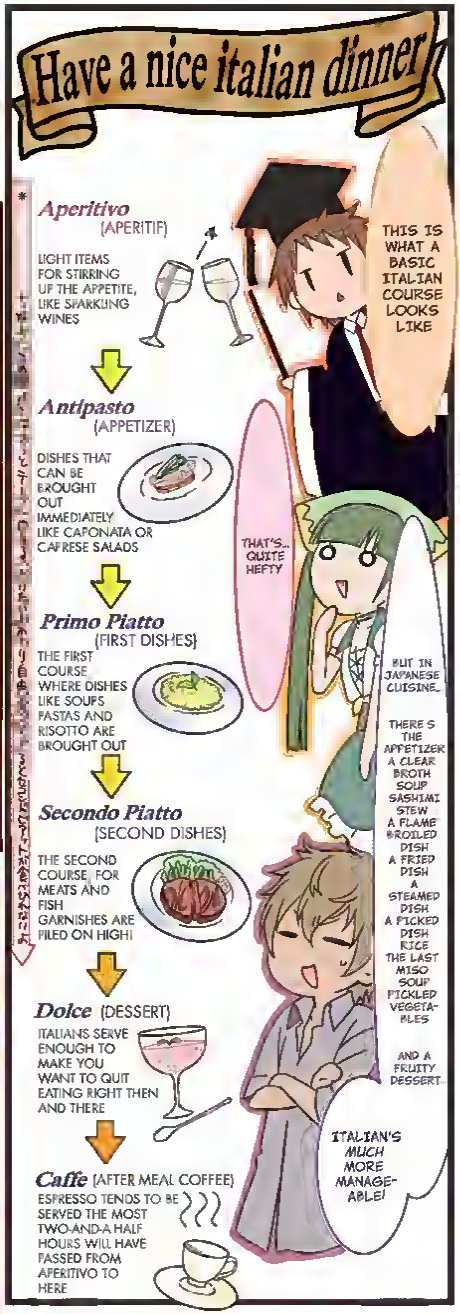

..THE OLD MANAGER WOULD GET LOST IF WE MOVED OUT.

TRATTORIA FESTA IS OURS TO PROTECT!

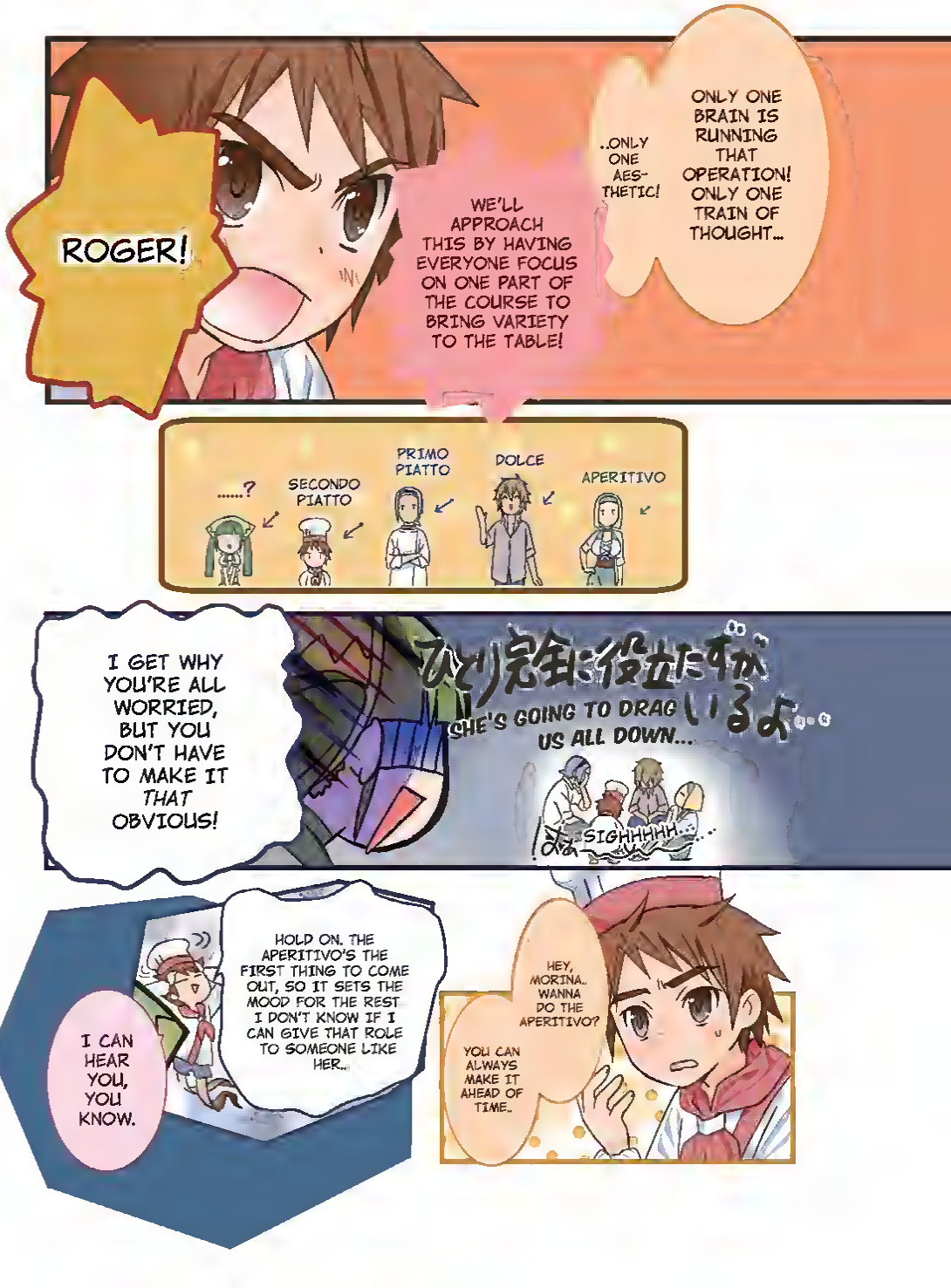
IF THEY'RE A FANCY JOINT FULL OF RARE ITEMS...
...THEN WE'RE LIKE A VARIETY OF INGREDIENTS IN ONE DEEP, FLAVORFUL SOUP!
WE'LL KNOCK THAT OLD GEEZER'S SOCKS OFF!

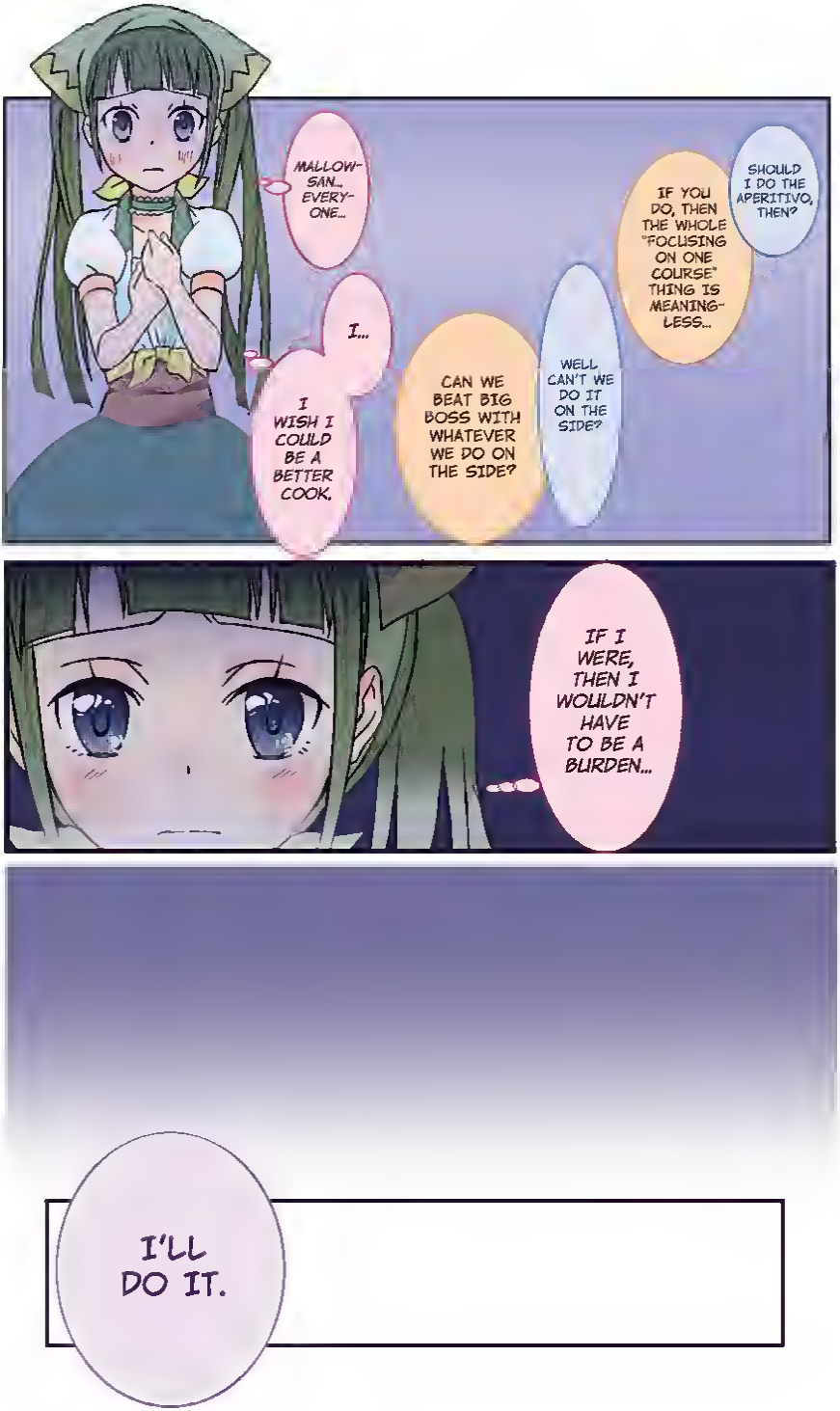
20. FULL COURSE MENU

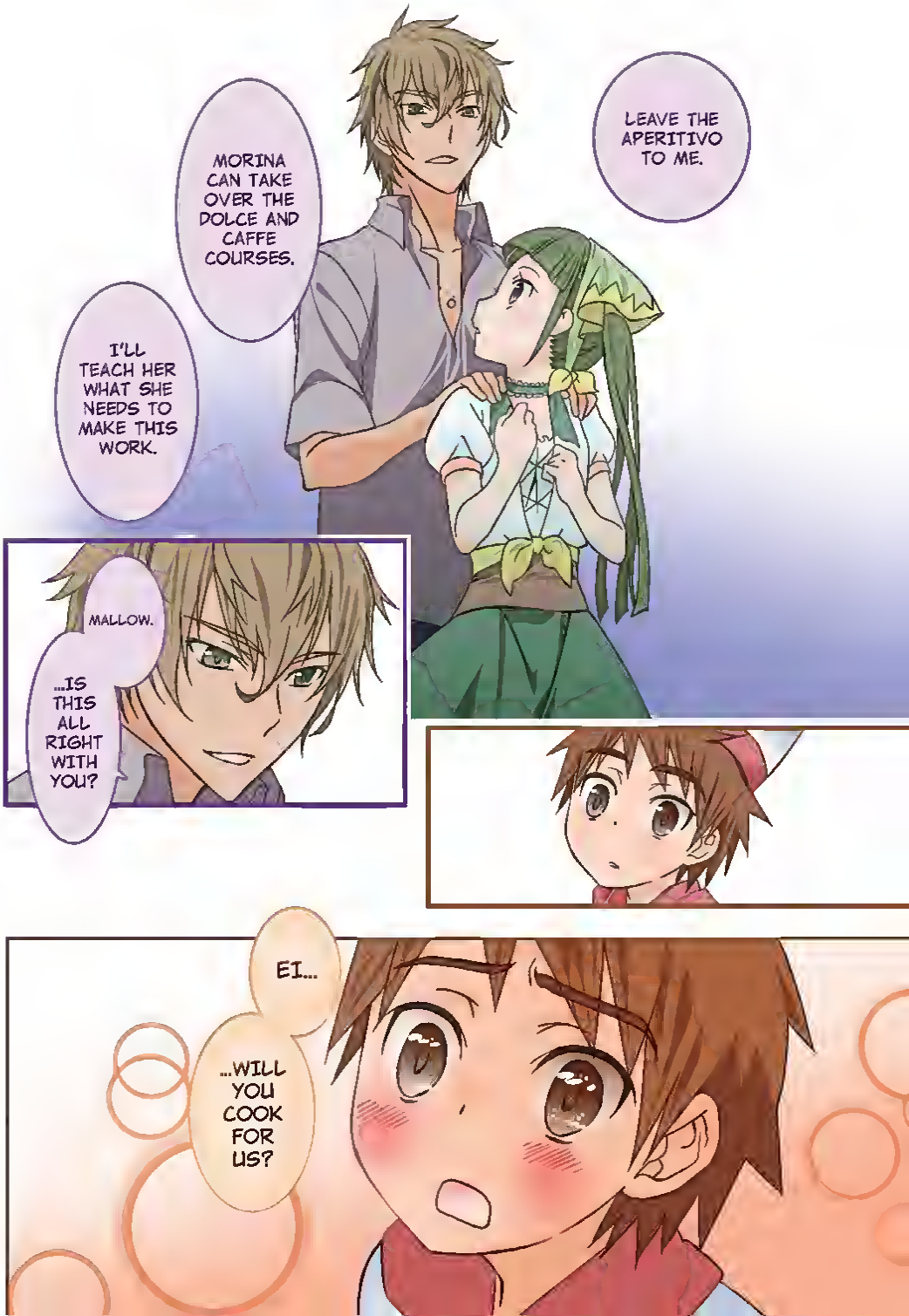
THE COOK-OFF BEGINS THE MOMENT WE GRAB OUR KNIVES
IT'S NO DIFFERENT FROM THE MOMENT A GUEST PLACES AN ORDER.
BIG BOSS WILL BE DOING EVERYTHING BY HIMSELF

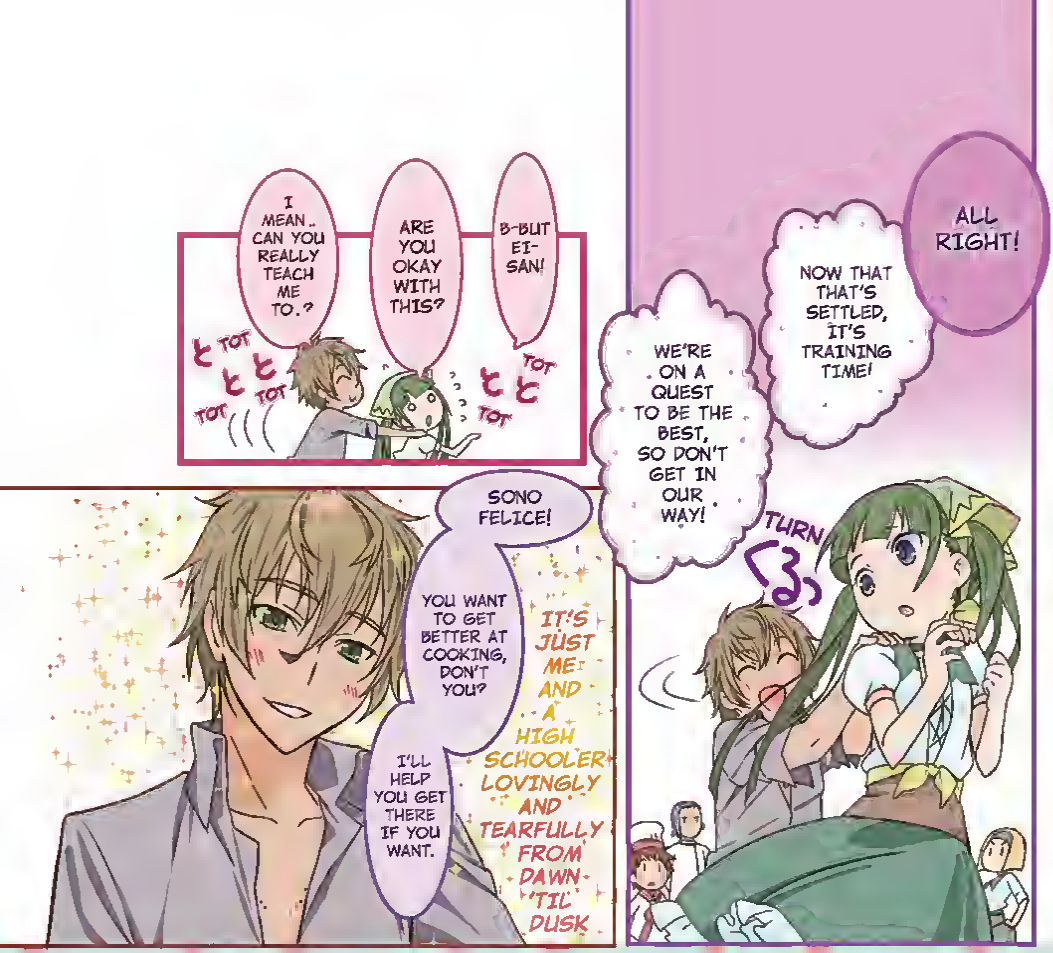

Have a nice italian dinner
Aperitivo (APERITIF)
LIGHT ITEMS FOR STIRRING UP THE APPETITE, LIKE SPARKLING WINES
Antipasto (APPETIZER)
DISHES THAT CAN BE BROUGHT OUT IMMEDIATELY LIKE CAPONATA OR CAPRESE SALADS
Primo Piatto (FIRST DISHES)
THE FIRST COURSE WHERE DISHES LIKE SOUPS PASTAS AND RISOTTO ARE BROUGHT OUT
Secondo Piatto (SECOND DISHES)
THE SECOND COURSE, FOR MEATS AND FISH GARNISHES ARE PILED ON HIGH!
Dolce (DESSERT)
ITALIANS SERVE ENOUGH TO MAKE YOU WANT TO QUIT EATING RIGHT THEN AND THERE
Caffè (AFTER MEAL COFFEE)
ESPRESSO TENDS TO BE SERVED THE MOST TWO-AND-A HALF HOURS WILL HAVE PASSED FROM APERITIVO TO HERE
THIS IS WHAT A BASIC ITALIAN COURSE LOOKS LIKE
THAT'S... QUITE HEFTY
BUT IN JAPANESE CUISINE...
THERE'S THE APPETIZER A CLEAR BROTH SOUP SASHIMI STEW A FLAME BROILED DISH A FRIED DISH A STEAMED DISH A PICKED DISH RICE THE LAST MISO SOUP PICKLED VEGETABLES
AND A FRUITY DESSERT
ITALIAN'S MUCH MORE MANAGEABLE!

* BREAD WILL CONSTANTLY BE SERVED THROUGHOUT DINNER. EAT TOO MUCH, AND YOU WON'T BE ABLE TO ENJOY YOUR SECONDO PIATTO

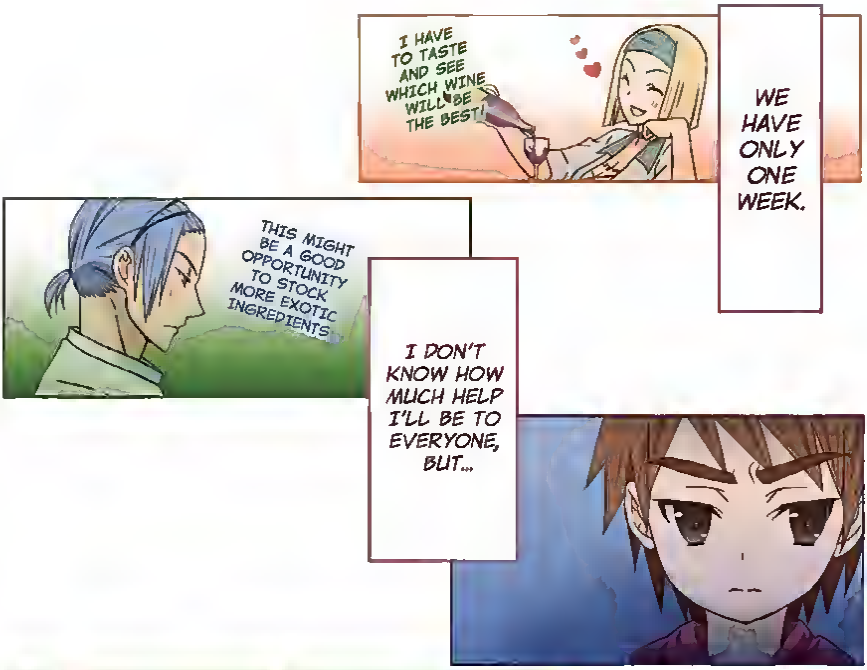

ROGER!
WE'LL APPROACH THIS BY HAVING EVERYONE FOCUS ON ONE PART OF THE COURSE TO BRING VARIETY TO THE TABLE!
..ONLY ONE AES-THETIC!
ONLY ONE BRAIN IS RUNNING THAT OPERATION! ONLY ONE TRAIN OF THOUGHT...
.....?
SECONDO PIATTO
PRIMO PIATTO
DOLCE
APERITIVO
I GET WHY YOU'RE ALL WORRIED, BUT YOU DON'T HAVE TO MAKE IT THAT OBVIOUS!
ひとり勝手に役立たずがいるよ...
SHE'S GOING TO DRAG US ALL DOWN...
SIGHHHHH...
HOLD ON. THE APERITIVO'S THE FIRST THING TO COME OUT, SO IT SETS THE MOOD FOR THE REST I DON'T KNOW IF I CAN GIVE THAT ROLE TO SOMEONE LIKE HER..
I CAN HEAR YOU, YOU KNOW.
HEY, MORINA.. WANNA DO THE APERITIVO?
YOU CAN ALWAYS MAKE IT AHEAD OF TIME..


MALLOW-SAN... EVERY-ONE...
I...
I WISH I COULD BE A BETTER COOK.
CAN WE BEAT BIG BOSS WITH WHATEVER WE DO ON THE SIDE?
WELL CAN'T WE DO IT ON THE SIDE?
IF YOU DO, THEN THE WHOLE "FOCUSING ON ONE COURSE" THING IS MEANING-LESS...
SHOULD I DO THE APERITIVO, THEN?
IF I WERE, THEN I WOULDN'T HAVE TO BE A BURDEN...
I'LL DO IT.

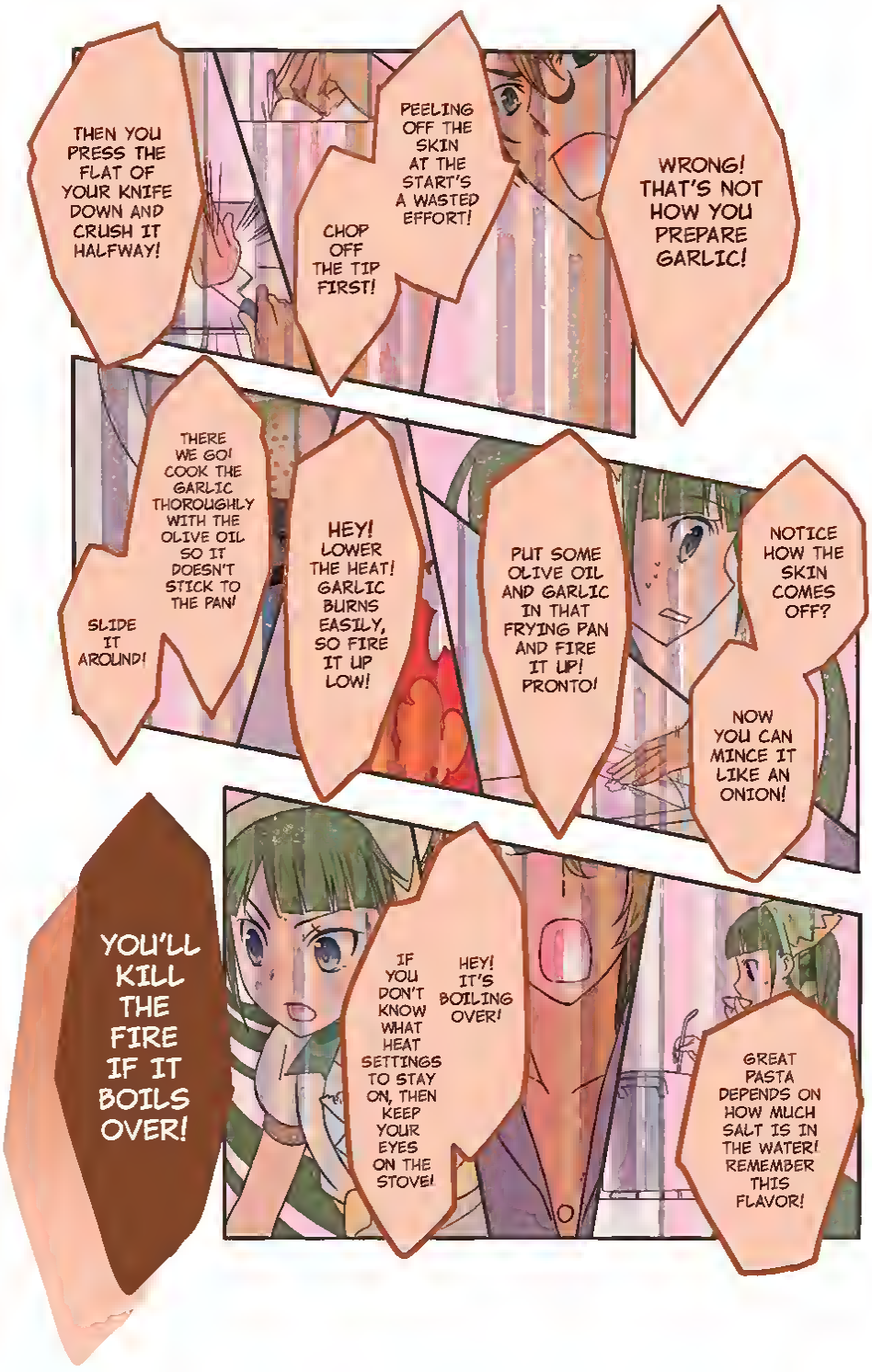

LEAVE THE APERITIVO TO ME.
MORINA CAN TAKE OVER THE DOLCE AND CAFFE COURSES.
I'LL TEACH HER WHAT SHE NEEDS TO MAKE THIS WORK.
MALLOW.
...IS THIS ALL RIGHT WITH YOU?
EI...
...WILL YOU COOK FOR US?


I MEAN.. CAN YOU REALLY TEACH ME TO.?
ARE YOU OKAY WITH THIS?
B-BUT EI-SAN!
TOT
ALL RIGHT!
NOW THAT THAT'S SETTLED, IT'S TRAINING TIME!
WE'RE ON A QUEST TO BE THE BEST, SO DON'T GET IN OUR WAY!
TURN
SONO FELICE!
YOU WANT TO GET BETTER AT COOKING, DON'T YOU?
I'LL HELP YOU GET THERE IF YOU WANT.
IT'S JUST ME AND A HIGH SCHOOLER LOVINGLY AND TEARFULLY FROM DAWN 'TIL DUSK

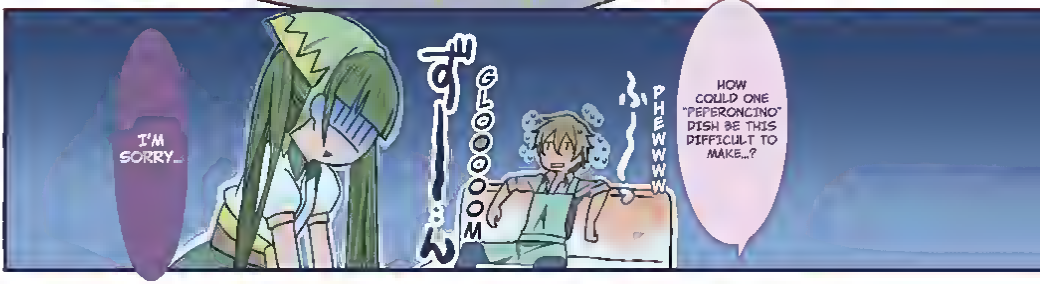
SONO FELICE! "I'M HAPPY!"

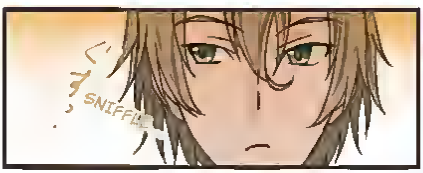

I HAVE TO TASTE AND SEE WHICH WINE WILL BE THE BEST!
WE HAVE ONLY ONE WEEK.
THIS MIGHT BE A GOOD OPPORTUNITY TO STOCK MORE EXOTIC INGREDIENTS.
I DON'T KNOW HOW MUCH HELP I'LL BE TO EVERYONE, BUT...

I'LL DO THIS!


WRONG! THAT'S NOT HOW YOU PREPARE GARLIC!
PEELING OFF THE SKIN AT THE START'S A WASTED EFFORT!
CHOP OFF THE TIP FIRST!
THEN YOU PRESS THE FLAT OF YOUR KNIFE DOWN AND CRUSH IT HALFWAY!
NOTICE HOW THE SKIN COMES OFF?
PUT SOME OLIVE OIL AND GARLIC IN THAT FRYING PAN AND FIRE IT UP! PRONTO!
HEY! LOWER THE HEAT! GARLIC BURNS EASILY, SO FIRE IT UP LOW!
THERE WE GO! COOK THE GARLIC THOROUGHLY WITH THE OLIVE OIL SO IT DOESN'T STICK TO THE PAN!
SLIDE IT AROUND!
NOW YOU CAN MINCE IT LIKE AN ONION!
GREAT PASTA DEPENDS ON HOW MUCH SALT IS IN THE WATER! REMEMBER THIS FLAVOR!
HEY! IT'S BOILING OVER!
IF YOU DON'T KNOW WHAT HEAT SETTINGS TO STAY ON, THEN KEEP YOUR EYES ON THE STOVE!
YOU'LL KILL THE FIRE IF IT BOILS OVER!

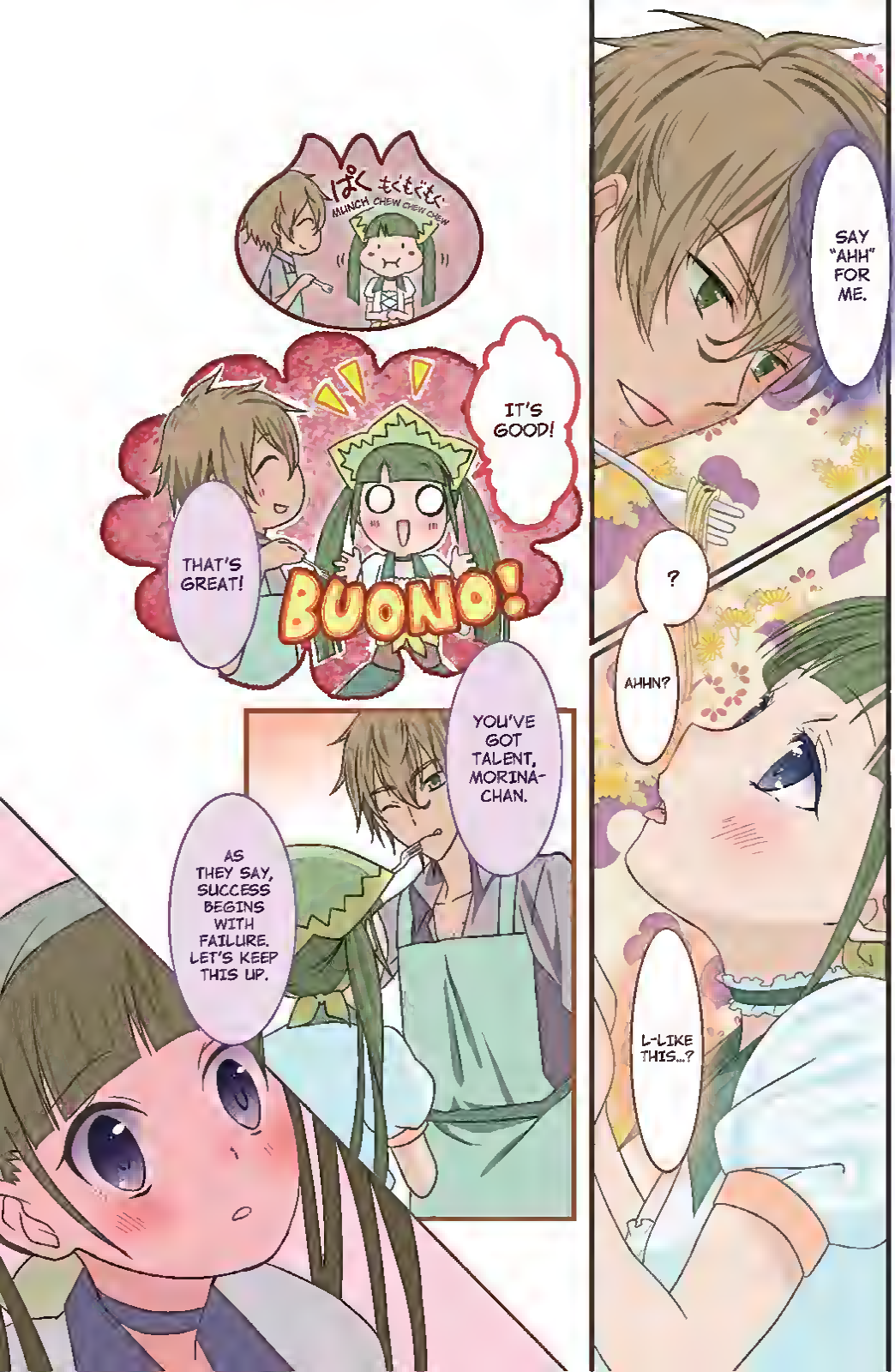
ぼわわん♡
TA-DAH!

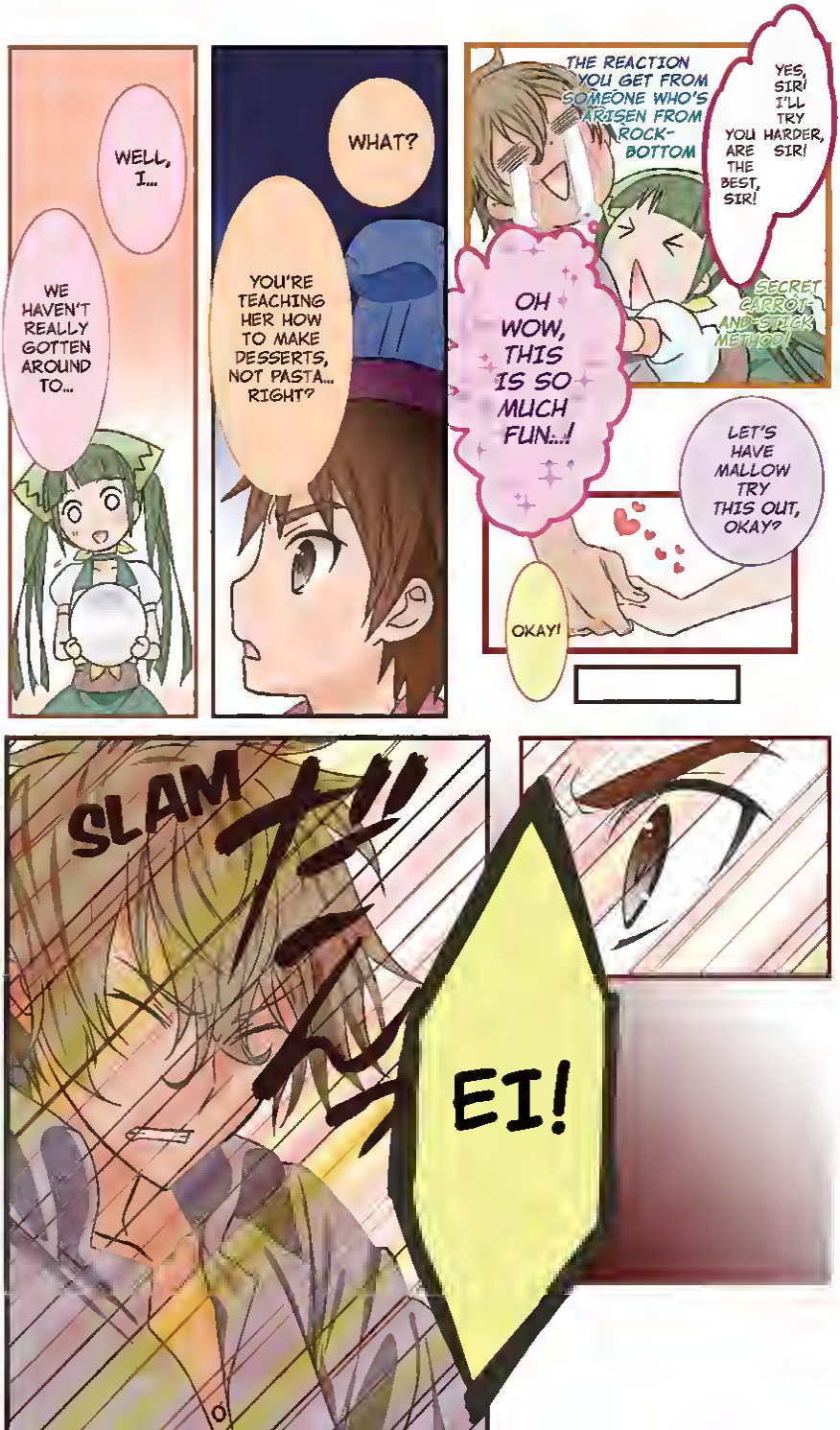

I'M SORRY...
すーん
GLOOOOOM
PHEWWWW
HOW COULD ONE "PEPERONCINO" DISH BE THIS DIFFICULT TO MAKE...?

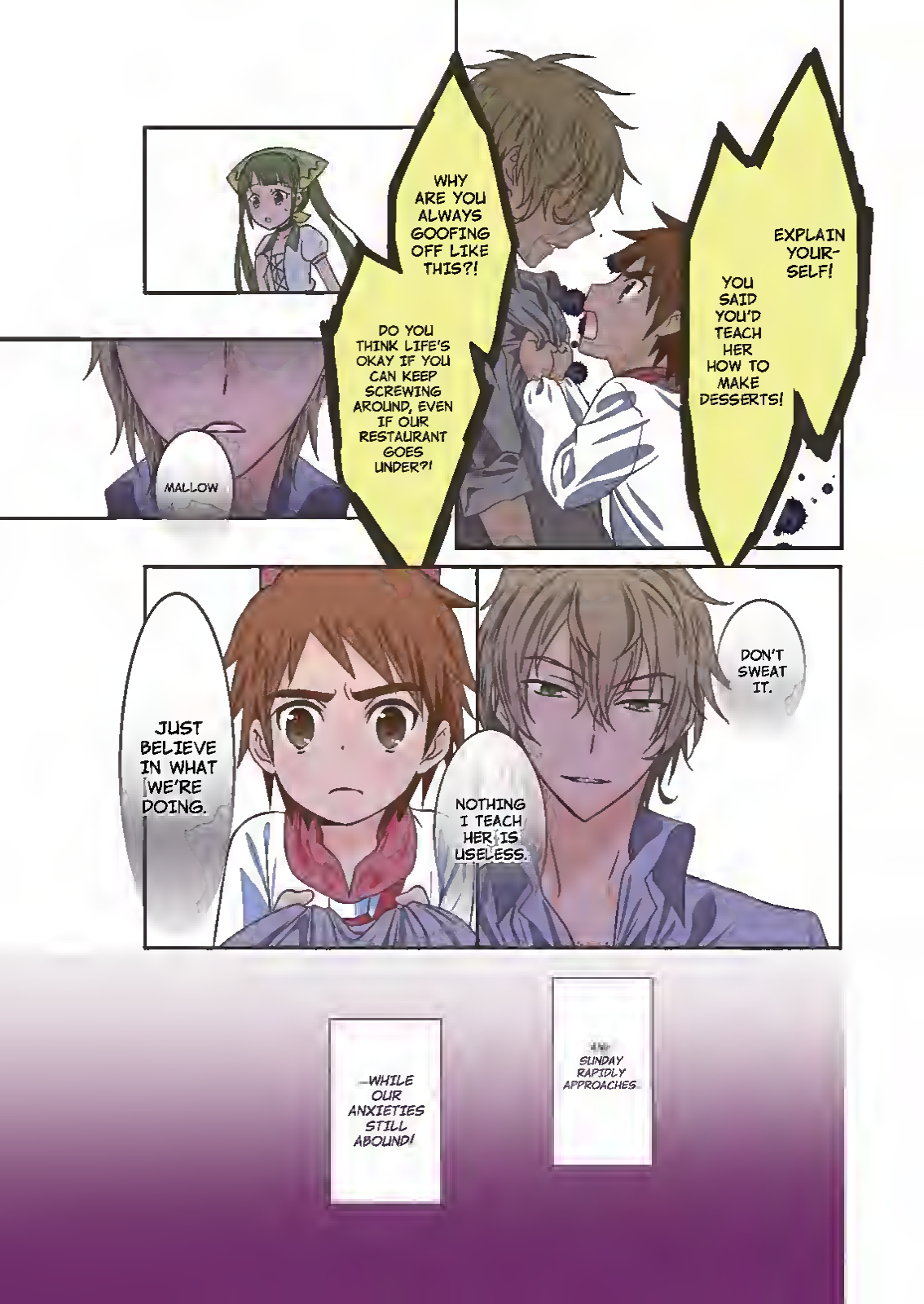

SNIFF!

I GUESS I DON'T HAVE WHAT IT TAKES...

MORINA-CHAN?


SAY "AHH" FOR ME.
?
AHHN?
L-LIKE THIS...?
YOU'VE GOT TALENT, MORINA-CHAN.
AS THEY SAY, SUCCESS BEGINS WITH FAILURE. LET'S KEEP THIS UP.
IT'S GOOD!
THAT'S GREAT!
BUONO!
MUNCH CHEW CHEW CHEW


WELL, I...
WE HAVEN'T REALLY GOTTEN AROUND TO...
WHAT?
YOU'RE TEACHING HER HOW TO MAKE DESSERTS, NOT PASTA... RIGHT?
THE REACTION YOU GET FROM SOMEONE WHO'S ARISEN FROM ROCK-BOTTOM
YES, SIR! I'LL TRY HARDER, SIR!
YOU ARE THE BEST, SIR!
SECRET CARROT AND STICK METHOD!
OH WOW, THIS IS SO MUCH FUN...!
LET'S HAVE MALLOW TRY THIS OUT, OKAY?
OKAY!
SLAM
EI!


MALLOW
DO YOU THINK LIFE'S OKAY IF YOU CAN KEEP SCREWING AROUND, EVEN IF OUR RESTAURANT GOES UNDER?!
WHY ARE YOU ALWAYS GOOFING OFF LIKE THIS?!
YOU SAID YOU'D TEACH HER HOW TO MAKE DESSERTS!
EXPLAIN YOUR-SELF!
JUST BELIEVE IN WHAT WE'RE DOING.
NOTHING I TEACH HER IS USELESS.
DON'T SWEAT IT.
—WHILE OUR ANXIETIES STILL ABOUND!
SUNDAY RAPIDLY APPROACHES...

KIRIHIDE
KONNO

CONCHIGLIETTE

ONE KIND OF SHORT PASTA. SHAPED LIKE A SEASHELL. IT'S ONE SIZE SMALLER THAN "CONCHIGLIE." OFTEN USED IN SOUPS AND SALADS.

RURI
FUJIKI

FUSILLI LUNGHI

ONE KIND OF PASTA. SPIRAL-SHAPED, WITH A HOLE IN THE MIDDLE. IT RESEMBLES THE TELEPHONE COILS OF OLD. OFTEN SEEN ON WREATHS.